



## Mushroom Tarts

★★★★★

Tarts

**Prep Time:** 20 minutes **Cook Time:** 40 minutes **Difficulty:** Medium **Servings:** 4 x 5" pastry tarts or 24 muffin cup tarts

**Source:** From the Recipe Collection of Ian and Steph Smith

### INGREDIENTS

#### Tart Base:

2 x 12 cup muffin tray

4 teaspoons butter, enough to grease 24 x 2" muffin cups

12 slices whole wheat sandwich bread

#### Filling:

4 tablespoons butter

3 tablespoons, chopped green onion

½ lb, brown mushrooms, coarsely chopped in ¼" chunks

2 tablespoons flour

1 cup whipping cream

½ teaspoon salt

½ teaspoon cayenne pepper

1 tablespoon chopped parsley

1½ tablespoons chopped chives (may use freeze-dried)

½ teaspoon lemon juice

parmesan cheese grated coarsely for sprinkling

### DESCRIPTION

Sandy Wood brought these to the 2010 Diners Club Christmas appetizer party and they were the hit of the evening.

### DIRECTIONS

#### Tart Base:

Butter the muffin cups. Then, repeating for each slice of bread, roll the bread until it is flat and, using a pastry ring, cut 2 rounds from the slice. Press each round into a muffin cup. The pastry ring should be of a size that results in a round that fits the muffin cup.

Bake in a 350°F oven until just crisp, about 10 minutes.

Alternatively, roll out commercial pastry dough, place them in the muffin cups, and cook them according to package directions.

#### Filling:

Melt the butter and sauté green onion and mushrooms for about 10 minutes. Stir in the flour and continue cooking for a few minutes, then slowly add the cream. Simmer for 2 minutes and remove from heat. Add salt, cayenne, parsley, chives, and lemon juice. Stir all together and fill bread cups with the mixture. Sprinkle on Parmesan cheese.

Turn on the broiler and put tarts in the middle of the oven. Broil until browned.

### NOTES

The filling may be made a day ahead.

Ian prefers this recipe made with pastry and Steph the bread.

*Last Edited: Nov'23*